

IBÉRICA

by
Nacho Manzano



@ibericarestaurants
www.ibericarestaurants.com



ABOUT US

Ibérica first launched in 2008. The mission was simple: to introduce authentic Spanish cuisine to the UK, a country with so much gastronomic diversity, but commonly thought to be lacking in Spanish flair. The vision was to make dining at the restaurant an experience as authentic as possible, with produce perfectly selected to ensure each dish showcases the very best of Spain.

Ibérica now has a family of five restaurants located in Marylebone, Canary Wharf, Victoria, Farringdon and Leeds as well as two sister venues; La Terraza Canary Wharf and La Bodega Leeds. Each of these sites celebrate the beautiful food, wine, and culture of contemporary Spain, taking guests on an inspirational journey through the authentic flavours, spirit and style of their beloved homeland

Under the guidance of Michelin-starred Chef Director Nacho Manzano, our menu boasts flavours from across the Spanish peninsula, with a special nod to Manzano's Asturian roots featuring a selection of classic and contemporary tapas, artisan delicatessen and Valencian style rices.

The award-winning eclectic drinks list at Ibérica showcases wines from small boutique wineries alongside some of the pioneers in the Spanish wine making industry.

We like to make you feel at home, and for us, Spain is home! Spanish architect Lázaro Rosa Violán has designed all our restaurants to transport you to Spain when you walk into Ibérica.

From tiling to resemble the tapas bars in Andalucía to Galician vintage maps, paintings and pots to celebrate the Celtic heritage of Asturias, he's put outstanding dedication in giving each Ibérica its own personality and character. But most importantly, we want create the perfect setting for you to relax and enjoy a dining experience exactly how it's done in Spain.



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IBÉRICA

by
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Our Restaurants



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IBÉRICA

by
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Ibérica Marylebone

195 Great Portland Street, London, W1W 5PS
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THE RESTAURANT

Ibérica Marylebone offers a range of charming group dining spaces to suit any occasion. The main restaurant boasts beautiful interior beaming with natural daylight.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 140 Guests



Standing: 200 Guests

THE DELI

The main restaurant area is named 'The Deli' due to the fresh produce decorating the counter tops, all of which is for sale to take away or order through the online shop. This space transports you to the heart of Spain with Jamón carvers and our beautiful bar area with bespoke suspended lighting.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 45 Guests



Standing: 50 Guests

CALEYA

Our Private Dining Room, Caleyá is the perfect space for group dining, drinks or networking events. It is above the main restaurant, tucked at the back of the space to ensure it is private and quiet, with exposed wooden floors, stylish furniture and large windows allowing in plenty of light, this space is versatile and beautiful.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 45 Guests



Standing: 50 Guests



VINOS Y ARTES

Situated on the first floor, our delectable hideaway 'Vinos y Artes' overlooks the main restaurant and can be hired in conjunction with 'Caleya' the space is cosy, airy and bright; perfect for an intimate lunch or informal meeting.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Standing: 30 Guests



IBÉRICA

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Ibérica Canary Wharf

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VINOTECA

Ibérica Canary Wharf offers a range of charming group dining spaces to suit any occasion. The main restaurant boasts beautiful interior beaming with natural daylight.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 25 Guests



Standing: 30 Guests



THE LARGE MEZZANINE

The Large Mezzanine is housed above the main restaurant at the back of the building and is perfect for guests looking for their own area but still want to absorb the atmosphere of the bar.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 40 Guests



Standing: 65 Guests



THE SMALL MEZZANINE

The smaller mezzanine is a tranquil space above the main restaurant. The space has low ceilings, creating a cosy atmosphere and sophisticated leather furnishings and the arched window creates a beautiful and light space.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 25 Guests



Standing: 30 Guests

THE BAR AREA

The bar area offers guests a large space for standing drinks receptions. The relaxed furniture and surroundings, and the hand selected drinks lists and authentic Spanish nibbles will transport you to the bars of Barcelona.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Standing: 50 Guests



IBÉRICA

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Ibérica Victoria

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THE RESTAURANT

The main restaurant on the first floor offers a range of spaces and set ups, making it a versatile space for events bookings. It is the epitome of sophistication with designer furniture, floor to ceiling windows but all whilst encapsulating the serenity of Spanish culture.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 90 Guests



PRIVATE DINING ROOM

The unique private dining room has bold printed wallpaper, an intimate circular table and plush green velvet chairs. Vintage furniture and lighting finish off the eccentric space.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 6 Guests

THE BAR AREA

The stunning bar area is ideal for both standing or seated events. The space is bright and airy with floor to ceiling windows, a large bar adorned with vintage pots and offers a mix of high top tables, more formal dining tables and standing space for guests to mingle.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 32 Guests



Standing: 60 Guests

IBÉRICA

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Ibérica Farringdon

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THE RESTAURANT

The main restaurant with dark wood and prints of Goya and Velázquez on the wall, it evokes the splendour of Old Spain. It offers quintessentially Spanish charm with exposed wooden tables, arched windows and original wooden floors.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Seated: 80 Guests



Standing: 100 Guests

THE BAR AREA

The bar area of the restaurant is dominated by the iconic fifteen-metre-long bar, perfect for relaxed drinks receptions. Opposite the bar allows for an informal networking-esque experience with high stools and a booth tucked into the corner.



CAPACITIES

For alternative room layout requests, please discuss with your event organiser.



Standing: 40 Guests